

Amendments

In the claims:

Please cancel without prejudice claims 1-6 and 14, amend claims 7-12 and add new claims 15-17 as follows:

1. (Amended) A process for the manufacture of a frozen food product comprising AFPs, wherein the process comprises :

(i) ~~a~~ an optional rapid freezing step such that the product reaches a temperature of -5°C or lower within 30 seconds; and
(ii) a compaction step using a screw extruder or a compactor.

2. (Amended) The process according to claim 1 wherein in step (i) the product is frozen to a temperature of -5°C or lower in from 0.01 to 25 seconds.

3. (Amended) The process according to claim 1 wherein in step (i) the product is frozen to a temperature of -5°C or lower in from 1 to 15 seconds.

4. (Amended) A process according to claim 1 wherein step (i) involves one or more of:
(a) surface freezing, onto a cold surface;
(b) freezing of a supercooled system;
(c) decompression freezing;
(d) freezing at very low temperatures;
(e) rapid particulate freezing, preferably condensation-freezing.

B 11. (Amended) A process according to claim 1, wherein step (i) involves drum freezing of the product.

B 13. (Amended) A process according to claim 7, wherein in step (ii) the extrusion temperature of the frozen food product is less than -8°C.

B 15. (New) A free-flowing, particulate food product comprising anti-freeze peptide, which maintains its free-flowing nature during storage, obtainable by rapidly freezing the food product such that the food product reaches a temperature of -5°C or lower within 30 seconds.

B 16. (New) The free-flowing, particulate food product according to claim 15, wherein the food product is rapidly frozen such that the food product reaches a temperature of -5°C or lower in from 0.01 to 25 seconds.

B 17. (New) The free-flowing, particulate food product according to claim 16, wherein the food product is rapidly frozen such that the food product reaches a temperature of -5°C or lower in from 1 to 15 seconds.

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